ST PANCRAS

BRASSERIE & CHAMPAGNE BAR

BY SEARCYS

SNACKS	
Potato and rosemary sourdough loaf, whipped Somerset butter	4.50
Mixed nuts	4.00
Olives	4.00
Green olive Tapenade, flat bread (v)	5.00
Chips, spicy dip	5.00
Skinny fries, garlic mayonnaise	5.00
SMALL PLATES	
Searcys mini sausages, Hill Farm honey	4.00
Green bean crudités, spiced avocado	5.50
Scottish sherry smoked salmon toastie	6.00
Seared line-caught tuna, purple potato, green bean, tomato	6.00
Mini burgers, bacon, aged cheddar	12.00
Scottish sherry smoked salmon, pickled cucumber, Searcys soda bread	12.00
Searcys burger, dry-cured bacon, blue cheese or aged cheddar, chips	16.00
SHELLFISH	
British oysters: 3/6/12 Pyefleet rock, Colchester rock	12.00/ 19.00/ 35.00
Celtic Sea prawn cocktail	14.00
Dressed Portland crab, brown sourdough	18.00
Oscietra caviar, blinis (30g)	60.00

SHARING	
Artisan British cheeses	22.00
Cured British meat: Scottish wild venison salami, Suffolk chorizo, Somerset pokers, cured ham	24.00
Native shellfish: Colchester rock oysters, native lobster, Portland crab, Celtic Sea prawns, West Country mussels, razor clams, cockles	68.00
PUDDINGS	
Earl Grey parfait, lemon curd, crumble	6.00
Vanilla burnt cream, Scottish shortbread	6.50
Norfolk treacle tart, clotted cream	6.50
Chocolate and hazelnut mousse, salted caramel ice cream	7.00
Greyfriars, peach and raspberry trifle	7.50
Summer berries cheesecake	7.50